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Housekeepers' Chat Wednesday, February 6, 1929.

NOT FOR PUBLICATION

Subject: "A Mid-Winter Company Luncheon." From Bureau of Home Economics, U. S. D. A.

Bulletins available: "Aunt Sammy's Radio Recipes" and "Aunt Sammy's Radio Record."

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February is the month for parties. Before long we'll be planning parties for Valentine's Day, Washington's Birthday, and Lincoln's Birthday. Already I'm getting requests for "something different" to serve on Valentine's Day. But they can wait till next week.

What I want to talk about today is a company luncheon, or supper. Last night, in the home town paper, I read this item in the "Social Events" column:

"Mrs. Frank Smith entertained the Neighborhood Sewing Club at her home last Wednesday. After a pleasant afternoon, spent in sewing, and conversation, Mrs. Smith served a delicious supper. The guests were--"

But I shan't read you the names of the guests. They are old friends of mine, but you probably don't know them. We always enjoyed the meetings at Mrs. Smith's home, because she is such a gracious hostess. Do you know whom she reminds me of? The First Lady of the Land. Last fall I attended a party at the White House, when the First Lady was hostess. She also has the happy faculty of making her guests feel at home, as if she really loved to have them visit her. When she tells you goodbye, and says "I'm so glad you came," you just know she means it, and that makes you g-ad you came.

It has been almost a year since I was "among those present" at one of Mrs. Smith's party suppers, but I think I can recall what she served. She is an excellent cook, and always has good food -- nothing elaborate or fancy -- but good food, served very daintily. I'm not sure what kind of cold meat she served, the last time I was there, but I think it was ham. She had a special kind of cookie for dessert; I don't have her recipe, so I have substituted the Pin-Wheel cookies I described yesterday. I remember especially the Watermelon Pickle; Mrs. Smith is noted for her watermelon pickle.

I'll give you the menu, which is just as appropriate for a luncheon as for a supper, and then I'll give you a few recipes.

First, the menu: Cold Sliced Ham, or other meat; Potatoes au gratin; Watermelon Pickle, or some other favorite pickle or conserve; Sally Lunn; Tomato Aspic Salad; Fruit Cup; Pin-Wheel Cookies; and Coffee.

Potatoes au gratin, that is, potatoes cooked with cheese sauce, are very nice with cold meat. For five people, you will need four medium-sized potatoes. Let's write this recipe in the regular form -- six ingredients, for Potatoes au Gratin:

4 medium-sized potatoes
1 and 1/4 cups milk
2 tablespoons flour
2 tablespoons butter
1/2 teaspoon salt, and
1/2 pound cheese, grated.

Six ingredients, for Potatoes au Gratin: (Repeat ingredients).

Dice the potatoes, that is, cut them into very small pieces, and cook them in a small quantity of salted water. When they are done, drain the water from them, Make a white sauce of the milk, flour, butter, and salt, Add the grated cheese to this white sauce, and stir until the cheese is melted. Then, in a shallow, greased baking dish, place a layer of potatoes, a layer of the cheese sauce, and a layer of well-buttered bread crumbs. Bake in a moderate oven, until golden brown. Serve from the baking dish.

The next recipe I'll give you is for Sally Lunn. Mrs. Smith is the only person I know of who serves hot Sally Lunn, sprinkled with sugar and cinnamon, instead of the conventional bread, biscuits, or rolls. Sally Lunn is an agreeable change. Eight ingredients are needed for this bread:

3/4 cup milk
1 egg
1/4 cup water, lukewarm
1 cake yeast
2 tablespoons butter
1 and 1/2 teaspoons salt
2 tablespoons sugar, and
2 cups flour

Eight ingredients, for Sally Lunn: (Repeat ingredients).

Scald the milk. Add the sugar, salt and butter. Allow the mixture to cool. Soften the yeast in the lukewarm water. When the milk is lukewarm, add the yeast, the beaten egg, and the flour to it. Pour the batter into a buttered pan, and allow it to rise to double its bulk. Sprinkle the top with sugar and cinnamon, and bake in a moderately hot oven.

The recipe for Tomato Aspic Salad is in the Radio Cookbook, on page 45. It's too long to broadcast. Tomato Aspic Salad, in a crisp lettuce leaf, garnished with mayonnaise, adds a pleasing touch to this company luncheon or supper.

For the sake of the women who came to class late, we'll repeat the menu: Cold Sliced Ham, or other meat; Potatoes au gratin; Watermelon Pickle, or some other favorite pickle or conserve; Sally Lunn; Tomato Aspic Salad; Fruit Cup; Pin-Wheel Cookies; and Coffee.

Today's important question is about gardening -- from a listener who wants something to plant around her back porch this spring. "I want a leafy shade over the back porch," she writes.

Why not plant lima beans? I have a neighbor who grew almost enough beans for his table last year, on the vines which shaded his back porch. He dug a trench around the porch, and filled it with the best soil he could get. The trench was about a foot wide, and 18 inches deep. He put the good soil in the trench, and then tramped it slightly, to make it firm. As soon as the weather was warm enough he planted lima beans in this bed, and trained them to strings, fastened to the eaves of the porch. Later in the season, he had a solid mass of leaves, and most delicious beans. By keeping the plants carefully watered, and not allowing any of the beans to ripen, the plants went right on producing until late fall.

Another neighbor of mine grew cucumbers on a wire trellis, stretched over his back porch. Cucumbers are not a climbing vine, but it is surprising how little training they require, to get them to form a perfect screen of leaves. The cucumbers were very attractive hanging to the vines as if for dear life.

Tomatoes can be trained in the same way. If the tomato plants are set about 15 inches apart, and trimmed to a single stem, they will go clear to the top of a porch before the summer is over, and continue to produce fruit until frost kills them.

Gourds of various kinds make an excellent covering for a porch. Do you know that certain kinds of gourds may be cooked and eaten, if picked while young? You see how practical I am -- suggesting that you plant beans and tomatoes and cucumbers. But we must have our vegetables, for salads and so forth.

Tomorrow: "Baked Beans and Brown Bread."

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